DEPARTMENT OF HEALTH & HUMAN SERVICES

Public Health Service
Food and Drug Administration

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San Francisco District
1431 Harbor Bay Parkway
Alameda, CA 94502-7070
Telephone: 510/337-6700

VIA FEDEX

Our Reference Number: 2954440

May 28, 1999

Ms. Jeannie Y.C. Lee, President
Yinplace Inc. dba: King's China Bistro
King Plaza Shopping Center
950 King Drive
Daly City, CA 94015

WARNING LETTER

Dear Ms. Lee:

On May 25, 1999, FDA Investigator Lorna F. Jones conducted an inspection of your catering facility located at 950 King Drive, Daly City, CA 94015, which provides food service for the airlines at the San Francisco International Airport. Your operations at this site are in serious violation of the federal regulations for good manufacturing practices (GMP's) which are established in Title 21, Code of Federal Regulations, Part 110 (21 CFR 110), Part 1250 (21 CFR 1250), and Section 361 of the Public Health Service Act. Observations by FDA Investigator Jones were listed on Form FDA 483, List of Inspectional Observations, a copy was provided and discussed with you at the conclusion of the inspection.

Lack of adequate food protection was demonstrated by the following observations: Cases of raw chicken were stored at room temperature for at least three hours. The two potable water lines inside the preparation area lack backflow prevention devices. An employee was observed drinking juice while preparing food. Storage of raw foods, including raw eggs, was observed directly above ready to eat foods. Rodent activity was observed inside the food preparation area, and the ventilation opening inside the food preparation area had mold and dirt build-up.

Based on these findings, your operation has been assessed a rating score of 71% and given a "Provisional" classification, as indicated on the Form FDA 2420, Food Service Establishment Inspection Report (a copy of which was provided to you at the end of the inspection). A classification of "Provisional" means that if the violations are not corrected within thirty (30) working days from receipt of this notification, your firm may be placed on "NOT APPROVED", use prohibited status. "NOT APPROVED" means that food and beverages from your firm may not be used on interstate conveyances until the violations have been corrected and the facility has been re-inspected by FDA.

These insanitary conditions are likely to result in adulteration of foods within the meaning of Sections 402(a)(3) and/or 402(a)(4) of the Food, Drug and Cosmetic Act. Adulteration of food while held for sale after shipment in interstate commerce is prohibited by Section 301(k) of the Act. Delivery of, or causing the delivery of adulterated foods into interstate commerce is prohibited by Section 301(a).

The above violations are not intended to be an all-inclusive list of deficiencies at your facility. It is your responsibility to assure adherence with each requirement of the Current Good Manufacturing Practice regulations.

You should take prompt action to correct these deficiencies. Failure to do so may result in appropriate regulatory action, such as seizure and/or injunction without further notice. You should notify this office within fifteen (15) working days of receipt of this letter of the specific steps you have taken to correct the violations, including an explanation of preventive measures taken to preclude recurrence of similar violations. If corrective action cannot be competed within fifteen working days, cite the reason for the delay and the time by which the corrections will be completed. Your response should be sent to:

Randall P. Zielinski, CSO/ITS
U.S. Food and Drug Administration
1431 Harbor Bay Parkway
Alameda, CA 94502

You may wish to FAX your response to Mr. Zielinski at (510) 337-6703.

Sincerely,

Charles D Moss
Acting District Director

By Patricia C. Ziobro
Director
San Francisco District

Enclosures:

FDA 2420 Food Service Establishment Inspection Report, dated May 25, 1999
FDA 483, Inspectional Observations, dated May 25, 1999

Cc: [redacted]